

Food Safety Guidance for Market Traders and Mobile Food Vendors/Caterers

Introduction

This information has been prepared by BCP Council to help you understand clearly how you can meet the food safety laws that apply to food stalls and mobile catering units. This will ensure that the food you supply is safe to eat.

Food poisoning can be very serious, particularly for the young and the elderly. Food poisoning bacteria such as *Listeria* and some types of *E. coli* can cause severe illness. In some cases, it can result in long-term health problems and even prove fatal.

The guidance also provides important food standards and health & safety information. Please be aware that individual markets may have other requirements in addition to those detailed here so it is advisable to check with the market or event organiser.

Please also refer to the [Food Safety information](#) on BCP Council website, and the Business Guidance section of the [Food Standards Agency](#) website.

FOOD SAFETY

Registration

Mobile vehicles and stalls must register as a food business with the local authority where the vehicle/stall and/or the stocks of food to be sold are ordinarily kept. If this is different from your home address and you are also preparing and/or storing foods for the business at your house, you will also need to register your home address as a food premises with the local authority where you live.

You can register your food business with BCP council by using this [link](#).

Training

All food handlers must be trained or supervised to an appropriate level, depending on the type of food handled. The following hygiene rules apply to all market traders:

- Wear clean protective clothing.
- Always wash your hands thoroughly before handling food, after using the toilet, after handling raw food or waste, and after every break.
- If you have a skin, nose or throat problem or an infected wound, do not handle unwrapped food.
- If you have a stomach upset, do not handle food for at least 48hrs after you are free of symptoms.
- Ensure that cuts, spots or sores are covered with a brightly coloured waterproof plaster.
- Do not smoke, eat or drink where open food is handled.
- Clean as you go - keep all equipment and surfaces clean and disinfected.
- Avoid unnecessary handling of food.

If your business involves the handling of high-risk foods, such as meat products, dairy products, fish or shellfish, it is strongly advised that you obtain the equivalent of the CIEH Level 2 Award in Food Safety.

Food safety management system

A documented Food Safety Management system (also known as Hazard Analysis or HACCP) is a legal requirement and an essential part of ensuring food safety. You need to consider in detail how you prepare and handle foodstuffs from purchase of ingredients to serving customers, identify what food safety hazards exist at each stage and put appropriate controls/procedures in place to prevent these hazards.

If you are selling only low risk foods this will be a simple exercise; this guidance provides information on the key issues you need to consider.

For businesses preparing and/or selling high-risk foods, the Food Standards Agency (FSA) has produced a pack entitled '**Safer Food, Better Business**' to help you comply. You can download a copy of the [pack](#) from the FSA website. There are different versions to cover catering, retail and Chinese and Indian cuisines. You will need to select the pack most appropriate for your business and use it in conjunction with this guidance.

Safe temperatures

If your business involves preparation, handling or storage of high-risk foods, effective temperature control is one of the most important safeguards for controlling the growth of food poisoning organisms and preventing food poisoning.

High risk foods are those that can support the growth of bacteria, including food poisoning bacteria. They include: soft or semi-hard cheeses; most other dairy products; foods containing cooked meat/poultry/fish/eggs and cooked vegetable products (including rice); prepared ready-to-eat vegetables and prepared salads containing mayonnaise or coleslaw; most smoked or cured meat; and fish and shellfish.

- **Chilled foods:** high-risk and vacuum-packed foods must be kept at or below **8°C**, preferably below **5°C**, during storage, transport and display for sale. It is also good practice to keep raw meats and raw meat products below **5°C**. This can be achieved using refrigerated vehicles and refrigerated display units or suitable insulated containers with sufficient ice packs. Raw fish can be displayed under ice, which should be regularly topped up.
- **Cooking food:** meats/poultry and products containing these must be thoroughly cooked to at least **75°C**. A food probe thermometer can be used to confirm this - disinfect between uses.
- **Hot holding:** high-risk foods held hot for service after cooking must be kept at a temperature at or above **63°C**.
- **Frozen food:** the recommended operating temperature for freezers is between **-18°C** and **-21°C**.
- **Exemptions:** different rules may apply for certain very short shelf-life, cooked bakery products e.g., sausage rolls and some types of fully encased meat pies, but only in specific circumstances and the use of any exemption must be consistent with food safety. Please contact us if you require any further information on this.

Regular temperature checks are essential to ensure that foods are being kept at safe temperatures. You will need a suitable thermometer(s) and food safe probe wipes. You should keep a record of your temperature checks as you will need to provide evidence of correct temperature control.

The law allows for a **one-off period of up to a maximum of 4 hours** during which high-risk foods can be displayed for sale unrefrigerated. If the food is to be kept for future sale, it must be chilled below 8°C within the 4-hour period (difficult to achieve in practice) or be thrown away. **The food must not be displayed again at a temperature above 8°C.** **Hot food** can be displayed for sale at a temperature below 63°C for a **single period of up to 2 hours**.

It is, however, much safer to keep high-risk foods at safe temperatures at all times. If you do choose to display high risk foods out of proper temperature control **you must have a system in place and be able to demonstrate clearly that the permitted display times have not been exceeded.**

Washing facilities – hand and equipment

Effective hand and equipment washing is essential where open foods are handled to prevent food becoming contaminated with bacteria that can cause illness. Where open foods are sold the law requires that:

- Suitable and sufficient hand wash facilities must be provided for use by food handlers. Supplies of soap and hygienic hand drying facilities must be available.
- Suitable facilities must also be provided for cleaning utensils and equipment and, where relevant, washing of food.
- An adequate supply of hot and cold (or suitably mixed) water must be provided.

The actual facilities required depends on the food safety risk involved in the type and range of foods you are providing. The use of purpose designed units connected to supplies of running water is, however, encouraged as best practice. **More detailed information on the type of washing facilities acceptable for different types of food stalls/vehicles is provided at the end of this document.**

Water supply

Water used for food preparation and hand and equipment cleaning must be obtained from a safe drinking water supply. Where containers are used for storage, they should be appropriately labelled and regularly rinsed and sanitised with a suitable chlorine based sterilant e.g., Milton solution.

Cleaning

Supplies of a suitable detergent and food grade disinfectant or sanitising agent should be used for the regular cleaning and disinfection of equipment and work surfaces. If you handle raw and ready-to-eat foods you must use a disinfectant that meets the British Standards BS EN 1276:1997 or BS EN 13697:2001. Hazardous substances, including certain cleaning materials, must be used and stored in a safe manner.

Transportation

Food transported to a market must be wrapped, covered or placed in suitable containers to prevent contamination. Vehicles and containers should be kept clean and in good repair. If the vehicle is used for other purposes, it should be thoroughly cleaned before use. High-risk foods must be kept at a safe temperature.

Construction

- All food stalls, mobile vehicles and food equipment must be of sound construction enabling effective cleaning. Choose ceiling, wall and floor finishes that are smooth, hard-wearing and washable. Floors should be non-slip.
- Surfaces used for preparing or displaying food must be smooth and impervious to allow them to be thoroughly cleaned and disinfected.
- In the case of stalls, a canopy, together with side and back screening, should be provided to minimise risk of contamination of food.
- Suitable ventilation and lighting should be provided as appropriate e.g., in catering vehicles.

Storage, display & service

- Protect open foods from handling by the public and environmental contamination. No foods should be placed directly onto the floor - it is best to keep all unwrapped food off the ground by at least 45cm.
- Store and display raw and ready-to-eat foods separately to prevent cross-contamination.
- Clean down surfaces regularly with a clean (preferably disposable) cloth, using a suitable detergent and food grade disinfectant, or sanitising agent, and clean water. Ensure that equipment is thoroughly cleaned.
- Avoid directly handling unwrapped foods when serving customers. Spoons, tongs, plastic wrapping or disposable gloves can be used to prevent hands from coming into direct contact with food.
- Wash hands frequently.
- Keep high-risk foods at safe temperatures.
- Check dates on all food - do not sell beyond 'Use By' dates.

Refuse

Provide a bin for food waste and other rubbish. Wastewater must be collected in a suitable container, clearly labelled as waste, for disposal in a foul drain (not in a road gully).

Free samples

The law considers free samples as a sale regardless of no money being exchanged. Samples must be produced and handled hygienically and should be protected from contamination. Cocktail sticks or tongs help to stop customers from handling other samples. Most importantly, keep foods at safe temperatures and don't leave high risk foods out of chill control for long periods (good practice is no longer than one hour), so keep quantities to a minimum and throw out uneaten food.

Manufacturing food at home for sale from your market stall

This covers everything from low-risk foods, such as jams and cakes, to high risk frozen and chilled meals and meat products. Special rules and regulations apply to some of these foods, particularly when making meat, fish and dairy products. When you register your business, you will be contacted to discuss how you carry out food preparation at home. If you have any queries, you can contact us using the details on page 9.

FOOD STANDARDS

Foods must be accurately labelled to protect consumers and provide them with the right information to make informed food choices. It is an offence to falsely describe foods.

Food labelling requirements are very detailed and dependent on the type of food and how it is packaged and sold. The [Business Companion website](#) provides full information on food labelling requirements, including detailed guides relating to:

- labelling of [pre-packed foods](#)
- labelling of [non-prepacked foods](#)
- [nutrition and health claims](#)
- [date and lot marking](#)
- provision of [nutritional information](#)
- [specific requirements](#) for particular foods (for example [sandwiches](#), [beef](#), [sweets and chocolate](#), [jams](#)) and different business types, including [butchers](#), [bakers](#) and [caterers](#)
- [food allergens and intolerance](#)

[Food labelling guidance](#) and online [training](#) is also provided on the Food Standards Agency website.

Allergens

About 10 people in the UK die every year due to an allergic reaction to food and many more are admitted to hospital. In many cases the food concerned is from a food business.

By law all businesses must provide the consumer with information on [14 specific food allergens](#) used as ingredients or processing aids in foods. Not providing this information is a criminal offence and could cause someone to die. The legislation applies to all foods and drinks, and to [both packaged foods/drinks and foods/drinks sold loose](#).

Please see our [Allergen guidance for food businesses](#) which includes links to information in different languages.

For full guidance on allergen requirements please also see [Business Companion's guide on food allergens](#) and the [Food Standards Agency website](#). This guidance also includes [allergy training](#) for staff and [resources for businesses](#).

Weights and measures

You are not permitted to use household scales to determine the net weight of products which are sold by weight. You must use scales which have been approved as fit for trade use and which are suitable for your purposes. If you are not sure if the scales you are using are suitable, Trading Standards will be able to advise you.

Pricing

The law on price marking states that where goods are offered for sale to consumers, they must have their price clearly indicated. The pricing information must be clearly legible, unambiguous, easily identifiable and inclusive of VAT and any other taxes.

This information should be clearly visible to your customers without them having to ask for it.

When un-packaged products are weighed or measured for customers the unit price (e.g., a price per kilogram) must be shown.

Business names

It is a legal requirement to clearly display to customers, the full business name and address of the owners of the stall.

HEALTH & SAFETY

The following information highlights some of the Health & Safety hazards associated with mobile catering vehicles and examples of the precautionary measures which should be taken to prevent accidents. This is not an exhaustive list and can vary according to your own particular type of operation.

Liquified petroleum gas (LPG)

Hazards

Once mixed with air in small quantities LPG can become highly explosive. If there is a leak in a confined space, there may also be a risk of asphyxiation. LPG is heavier than air and will sink to the floor of a mobile unit and could therefore be undetected so floor level venting is essential.

Managing the risk

- Gas appliances including pipework should be installed and regularly serviced and maintained by a competent person (Gas Safe registered for LPG). A current Gas Safety Certificate is required.
- Cylinders should be fitted with automatic cut-off valves and be protected from tampering.
- Cylinders must be stored upright so that they cannot fall and be positioned away from heat and ignition sources.
- Gas storage compartments in trailers must have half an hour fire protection between the gas compartment and the inside of the unit. Access must be from the outside of the unit and there should be adequate ventilation at high and low levels. The cylinder must be secured in an upright position and be securely fastened during transit.
- All pipes and fittings should be to the correct British Standard for LPG and kept as short as possible with appropriate crimp or compression fittings (not slip-on fittings).
- All pipes should be protected from abrasion or mechanical damage (armoured if subject to temperatures over 50°C)
- Flexible piping must be checked regularly and replaced if damaged or worn.
- All gas appliances must be fitted with a flame failure device and be adequately ventilated.
- All fryers should be fitted with an automatic high temperature-limiting device (operates at a fat temperature of 250°C or lower).
- Suitable signs indicating '**Caution – LPG**' and '**Highly Flammable**' should be displayed.
- People who change the cylinders should be properly trained and a safety notice on how to connect and disconnect LPG bottles should be displayed in the gas compartment.
- Cylinder valves and gas appliances must be turned off when not in use.

Electrical safety

Hazards

Unsuitable and/or poorly maintained generators, fittings and cabling can cause fire or electric shock. Trailing cables can cause a tripping hazard.

Managing the risk

- Ensure that your electrical system and appliances are properly maintained.
- Use a qualified electrical contractor to carry out repairs and to regularly check the safety of the entire system.
- Appliances must be protected by a suitable Residual Current Device(s) (RCD).
- Cables, plugs and sockets used externally must be designed for this purpose.
- Cables must not be a tripping hazard and should be protected from accidental damage.
- Take care with portable generators. Precautions depend on the type of generator, but include earthing, equipotential bonding and adequate protection and insulation of cables. Generators need to be protected from inclement weather but have good ventilation at all times. They should be sited away from the public and/or in a protective cage on a hard standing or firm ground.

Fire safety

Hazards

Fire can be caused by electrical faults, unsafe use of LPG and hot fat or grease.

Managing the risk

- Fire risk assessment – First and foremost is the need for a competent person to complete a fire risk assessment for your catering stall. Depending on the complexity of your business, you may be able to complete this yourself. More guidance can be found here - <https://www.gov.uk/government/collections/fire-safety-law-and-guidance-documents-for-business>
- Structures – Should be constructed of fire-retardant materials along with all curtains, drapes, and decorations.
- Generators – It is recommended that petrol generators are avoided and that only trained competent staff operate any generators. Refuelling during trading hours should be avoided and only done when the machine is cold to touch.
- Fuel – Storage of fuel should be avoided. Where it cannot be avoided, quantities should be kept to a minimum, in sealed approved containers. These should be in locked storage and away from ignition sources.
- LPG – Appliances, including catering equipment and gas-powered generators, using LPG gas should be subject to visual inspections prior to use by a competent person. They should be installed, maintained, and certified by Gas Safe Registered gas engineers.
- LPG – Cylinders should be placed outside of marquees, tents, gazebos etc on firm even ground and secured in the upright position. In the event of fire, you should be able to switch them off safely. They should be away from entrances and exits and away from the reach of the public.
- Portable Electrical Appliances – Should be subject to visual inspections prior to use by a competent person. They should be PAT tested and certified annually by a qualified person.
- Maintenance – You should ensure all equipment is maintained in accordance with manufacturer's instructions or relevant code of practice. Cleaning of cooking appliances

and associated ducting should be commensurate to the use, ensuring no build-up of fats or grease.

- Sleeping – Staff should not be allowed to sleep in the stall. Any sleeping accommodation provided for staff should have a working smoke detector fitted.

Planning

- Site Layout – Ensure you have sufficient clear space between your business and your neighbours. Higher risk stalls using LPG, for example should be 3 metres from others.
- Pitch layout – Your exits should be away from ignition sources. Where this is not possible you should provide alternative exits. The exits should be, unobstructed and unlocked when the stall is in use.
- Fire extinguishers - Should be placed near to exits. They should be an appropriate type for the hazards, visually checked daily and serviced by a competent engineer annually. You should ensure only trained; competent people will use the firefighting equipment.
- Emergency lighting – You should provide emergency lighting when trading extends into the hours of darkness. This includes setting up or breaking down of the stall.

Training

- Staff – Should be trained and aware of all preventative fire safety measures. They should be given specific tasks to carry out in an emergency, following training on how to complete that task.
- Staff – Should know how to raise the alarm in case of fire and how to evacuate to a safe place.

Fumes

Hazards

In a confined space there is the risk of asphyxiation from the inadvertent release of gas and from combustion products. There is also a risk of toxic fumes from chemical spillages.

Managing the risk

- Ensure that the vehicle is well ventilated at high and low level.
- Do not obstruct vents with equipment.
- Ensure that the towing vehicle or portable generators are placed so as to prevent exhaust fumes from being drawn into the workspace.
- Provide extraction canopies over fryers.

Scalding/burning

Hazards

There is increased risk of scalding and burning from the use of deep fat fryers and handling of hot fat and liquids in a confined area.

Managing the risk

- Deep fat fryers and other equipment for holding hot liquid e.g., urns, should be properly secured and maintained.
- Make sure that spillages are cleaned from the floor to prevent slips and trips. Serious burn injuries have been sustained by persons slipping on floors and in reaching out to save themselves they have pulled scalding hot oil/water over themselves.

First aid

A first aid kit must be provided. Blue coloured waterproof plasters must be provided for food handlers.

ADDITIONAL INFORMATION

Street trading

There are restrictions on areas where street trading can take place. For more information about Street Trading in BCP please see this [link](#)

Checklist

A checklist is provided at the end to help you ensure that you have covered all the key areas included in this guidance.

For Further information, please contact:

Address: Food Safety & Port Health Team, BCP Council, Civic Centre, Bourne Avenue, Bournemouth, BH2 6DY. **Telephone:** (01202) 123789 **Email:** food.safety@bcpcouncil.gov.uk

	Type of Food Stall/Vehicle	Washing Facilities Required for		Acceptable Facilities	Additional Good Practice
		Hand Washing	Utensils & Equipment		
1	Catering Vehicle / Stall preparing high risk foods	✓	✓	<ul style="list-style-type: none"> Separate sink for equipment, and basin for hand washing. INSTANT supply of hot & cold water, or hot water at a suitable temperature (hot water from a thermos/kettle is not acceptable). Soap and hygienic hand drying facilities e.g., paper towels. A supply of cold drinking water if foods are washed on-site. Suitable detergent & food grade disinfectant or sanitising agent. Suitable provision for storage and disposal of wastewater. 	<ul style="list-style-type: none"> Provision of anti-bacterial soap and hand gel. Provision of anti-bacterial wipes.
2	Retail of open high-risk foods (including minimal cooking of meats/meat products as samples)	✓	✓	<ul style="list-style-type: none"> Separate bowls for hand and equipment washing. Supply of hot and cold water at a suitable temperature (hot water from a large capacity thermos flask may be acceptable – check with local authority that registered the business). Soap and hygienic hand drying facilities e.g., paper towels. A supply of cold drinking water if foods are washed on-site. Suitable detergent & food grade disinfectant or sanitising agent. Suitable provision for storage and disposal of wastewater. 	<ul style="list-style-type: none"> Provision of running hot water (from a piped supply or portable unit). Provision of anti-bacterial soap and hand gel. Provision of anti-bacterial wipes. Additional supply of clean equipment to allow soiled utensils to be regularly replaced.
3	Retail of open high-risk foods in small quantities only and no raw foods handled e.g., minimal portioning of cheese	✓	✓	<ul style="list-style-type: none"> Anti-bacterial hand gel & anti-bacterial wipes may be permitted in place of the full facilities detailed in 2 (check with local authority that registered the business). Additional supply of clean equipment to allow soiled utensils to be regularly replaced. 	
4	Retail of open raw meats, raw meat products and raw fish	✓	✓	<ul style="list-style-type: none"> Full facilities as detailed in 2. 	<ul style="list-style-type: none"> As detailed in 2.
5	Retail of open low risk foods only e.g., bread, confectionary, vegetable stalls	✓	✓	<ul style="list-style-type: none"> Anti-bacterial hand gel & anti-bacterial wipes may be permitted in place of the full facilities detailed in 2 (check with local authority that registered the business). Additional supply of clean equipment to allow soiled utensils to be regularly replaced (where applicable). <p>NB: Full facilities will be required as detailed in 2 where prepared fruit/vegetables are sold, and/or portioning is carried out alongside handling of unprepared fruit & vegetables. This is because of the risk of cross contamination with soil pathogens such as E. coli</p>	
6	Fully pre-packed foods only	✗	✗	N/A	<ul style="list-style-type: none"> Provision of anti-bacterial hand gel Provision of anti-bacterial wipes

Regulatory Standard Requirements: Checklist for Mobile Food Vendors

Part A: Food Safety

	Action Required	Completed (✓)	Date Completed	Notes/Comments
1	Register my business			
2	Training of all food handlers			
3	Storage of all foods at a safe temperature			
4	All foods cooked to a safe temperature			
5	All food hot-held to a safe temperature			
6	Provision of effective means of hand washing			
7	Provision of effective means to wash food			
8	Provision of effective means to wash equipment			
9	Stored food protected from contamination			
10	Food in transit protected from contamination			
11	Food on display protected from contamination			
12	All equipment easily cleanable			
13	Staff who are ill prevented from handling food			
14	Checks made on food durability dates			
15	Use of reputable suppliers			
16	Records kept of all foods supplied			
17	Use of written food safety system (e.g., SFBB)			
18	Expert advice sought on hygiene issues when required			

Part B: Food Standards

Action Required		Completed (✓)	Date Completed	Notes/Comments
1	Check all food labelling is correct			
2	Ensure all claims made about the business are accurate			
3	Know and provide accurate information on allergens in foods			
4	Use of scales which are accurate, fit-for-purpose and stamped			
5	Products sold by exact metric weight or unit			
6	Metric or unit prices are clearly displayed			
7	Business name is clearly displayed			

Part C: Health and Safety

Action Required		Completed (✓)	Date Completed	Notes/Comments
1	Safe storage of LPG including adequate ventilation			
2	Safe working practice for all cooking activities			
3	Electrics are safe (including mobile generators)			
4	Risk of scalding assessed			
5	Slip & trip hazards assessed			
6	Sharp implement hazards assessed			
7	Chemical cleaning hazards assessed			
8	Provision of basic first aid kit			
9	Basic H&S instruction given to all staff			
10	Awareness of accident reporting duties			
11	Written risk assessment provided (where there are 5 or more employees in total at all sites)			

Part D: Fire Risk Assessment

Name of Unit or Stall	
Contact No. on site	
Location on site	

To comply with the Regulatory Reform (Fire Safety) Order 2005, you MUST complete a Fire Risk Assessment of your stall or unit. The Risk Assessment needs to identify the fire hazards and persons at risk. You must endeavour to remove or reduce these risks and protect people from fire. Failure to comply with this requirement will result in you being removed from the site. You must be able to answer YES to the following questions.

This signed and completed form must be made available for inspection by the Fire and Rescue Service / Event Organiser / Council Officers at all times.

- | | | |
|---|-----|----|
| 1. Are adequate exits provided for the numbers of persons within the unit or stall?
(Are your staff & customers able to evacuate easily if the normal exit is blocked?) | Yes | No |
| 2. Where necessary, are there sufficient directional signs indicating the appropriate escape route and do they comply with current regulations? | Yes | No |
| 3. Are the exits maintained available, unobstructed, and unlocked at all times the premises are in use? | Yes | No |
| 4. If you intend to trade during the hours of darkness, do you have sufficient lighting inside and outside your unit? | Yes | No |
| 5. If the normal lighting failed would the occupants be able to make a safe exit?
(Consider back up lighting such as torches) | Yes | No |
| 6. Do you have an adequate number of fire extinguishers/fire blankets available in prominent positions and easily available for use? | Yes | No |
| 7. Has the fire-fighting equipment been tested within the last 12 months? | Yes | No |
| 8. Have your staff been instructed on how to operate the fire-fighting equipment provided? | Yes | No |
| 9. Have your staff been made aware of what to do should an incident occur, how to raise the alarm, evacuate the unit, and the exit locations? | Yes | No |
| 10. Have you identified combustible materials that could promote fire spread beyond the point of ignition such as paper/cardboard, bottled LPG etc. and reduced the risk of them being involved in an incident? | Yes | No |
| 11. Have you identified all ignition sources and ensured that they are kept away from all flammable materials? | Yes | No |
| 12. Are the structure, roofing, walls and fittings of your stall or unit flame retardant? | Yes | No |
| 13. Can you confirm no member of paid staff will sleep in the stall overnight? | Yes | No |

- 14. Do you have sufficient bins for refuse? Is all refuse kept away from your unit?

Yes	No
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- 15. Are you aware that petrol generators are not permitted on site?

Yes	No
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If you use LPG:

- 16. Do you have an inspection/gas safety certificate for the appliances and pipework? (Copy to be available for inspection)

Yes	No
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- 17. Are appliances fixed securely on a firm non-combustible heat insulating base and surrounded by shields of similar material on three sides?

Yes	No
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- 18. Are the shields providing an adequate and effective barrier of at least 600mm between the heat source and any combustible material?

Yes	No
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- 19. Have you taken care to ensure that no combustible materials can be blown against or fall onto the apparatus?

Yes	No
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- 20. Are the LPG cylinders kept outside, secured in the upright position and out of the reach of the general public?

Yes	No
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- 21. Are the cylinders located away from entrances, emergency exits & circulation areas?

Yes	No
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- 22. Do you ensure replacement cylinders are fitted in the open air away from the sources of ignition?

Yes	No
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- 23. Are the cylinders readily accessible to enable easy isolation in case of an emergency?

Yes	No
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- 24. Do you ensure that all gas supplies are isolated at the cylinder, as well as the appliance when the apparatus is not in use and appliances are fitted with full flame safety devices on all burners that are not readily visible?

Yes	No
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- 25. Do you ensure that only those cylinders in use and a single spare cylinder are kept at your unit/stall?

Yes	No
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- 26. Is a member of staff, trained in the safe use of LPG, present in the unit/stall at all times?

Yes	No
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If you have answered 'NO' to any question please detail the actions you have taken to remedy the situation below:

Stallholder / Responsible Person:
Signature
Print Name
Date